

# 2023 RESTAURANT WEEK

\$45 per person

## first course

### STUFFED BURRATA

grilled peaches, focaccia, kale, sun butter vinaigrette

### CRISPY SPROUTS

hot honey, crispy onion

### TRUFFLE CROQUETTES

mashed potato, white truffle oil, wisconsin cheddar, crispy leeks, paprika cream

### FARMER JOHNNY

kale, arugula, radish, avocado, quinoa, cucumber, purple cabbage, sun butter vinaigrette

### FARMER JENNI

peaches, arugula, feta, candied walnuts, basil vinaigrette

## second course

### DIVER SCALLOPS

seasonal risotto, fried leeks, herb oil

### BONE IN PORK CHOP

herb mashed potato, gochujang au jus, grilled zucchini, citrus, fresh basil

### AGNOLOTTI

sweet corn ricotta stuffed pasta, lump crab, herb butter cream sauce, cotija cheese

### MAFALDINE

homemade mafaldine pasta, sun dried tomato vodka sauce, grilled zucchini, parmesan

### BRAISED SHORT RIB

apple cider braised short rib, chipotle sweet potato, pepitas, zucchini

### CHEF'S SPECIAL

see server for details

## dessert

### BISCOFF BUDINO

graham cracker, biscoff custard, caramel sauce, whipped cream, brown sugar oat crumble

### ARISTAN GELATO

2 scoops served with stroopwafel

### SEASONAL CAKE

see server for details

bar  
Sera